



## Three Course Menu Wedding & Events 2019

### **To Start**

**Torched Golden Cross Goats Cheese**, Roasted Beets, Beetroot Relish and Walnut Dressing (V)

**Butternut Squash** and Lentil Soup with Parmesan Croutons (V)

**Watercress**, Potato and Pea Soup, Chilli Crème Fraiche

**Confit Chicken & Duck Terrine**, Mustard Greens, Pickled Red Onions, Rosemary Crostini

**Blue Cheese & Fig Cheesecake**, Balsamic & Onion Marmalade

**Tomato, Mozzarella & Basil**. Beef & Heritage Tomatoes, Buffalo Mozzarella, Pesto Dressing & Micro Basil (V)

**Herb Crusted Beef Carpaccio**, Celeriac Remoulade, Roasted Beets, Shaved Parmesan

**Mayfield Sussex Gin Cured Salmon**, Shaved Fennel & Grapefruit Salad, Torn Croutons, Lemon Dressing

**Mushroom & Tarragon Mousse Toast**, Cherry Tomato & Pesto Salad

**Mackerel Two Ways**. Smoked Rillettes and Tartare, Cucumber Cream, Cucumber Parpadelle & Melba Toast

**Warm Asparagus**, Hollandaise Sauce, Soft Poached Egg, Torn Garlic Croutons (seasonal)

**Asparagus Salad with Cockle Tartare**, Baby Watercress & Sorrell (seasonal)  
Confit Salmon Fillet, Pickled Cucumber, Burnt Avocado, Lemon, Baby Watercress

**Pressed Heritage Tomato Timbale**, Spinach & Feta Salad

**Wild Mushroom & Brighton Blue Cheese Tart**, Carrot Puree, Roast Beetroot Salad

**Tea Smoked Duck Breast**, Spiced Roasted Plums, Pickled Radish

**Roasted Courgette stuffed with Wild Mushrooms**, Artichoke & Tomato with Spinach Salad & Raspberry Vinaigrette



### To Enjoy

**Pan Roasted Sea Bream**, Confit Potatoes, French Beans, Tomato Fondue & Salsa Verde

**Hake Fillet**, Fenugreek & Parsnip Puree, Cauliflower Cous Cous, Golden Raisins and Sea Vegetables

**Confit of Gressingham Duck Leg**, Port & Sour Cherry Sauce, Buttered Curly Kale, Fondant Potato

**Roasted Rump of Beef**, Creamed Cauliflower, Sorrell Salsa Verde, Roasted Parsnip & Red Wine Jus

**Chicken Fillet** with Fricassee of Chickpea, Corn & Chorizo, Romanesco

**Ballantine of Chicken wrapped in Bacon** with Grilled Corn & Leeks, Fondant Potato

**Braised Blade of Sussex Beef**, Classic Bourguignon Sauce of Red Wine, Baby Onions and Bacon with Crushed Potatoes with Chive, Beans

**Braised Pork Belly**, Green Apple Tarte Tatin, Baby Carrots, Champ Potato

**Potato Gnocchi with Pumpkin Veloute**, Fresh Goat Curd, Pine Nuts and Parmesan Crisps (V)

**Grilled Sea Bream**, Boulangere Potatoes, Celeriac Puree, Buttered Leeks & Crispy Squid

**Chicken Ballotine**, Stuffed with Wild Mushroom Braised Puy Lentils and Creamed Leeks

**Pink Lamb Rump**, Lamb Croquette, Fondant Potato, Spring Greens, Lamb Jus

**Local Smoked Haddock Fillet**, Bubble & Squeak, Tenderstem Broccoli, Soft Poached Egg, Caper Butter Sauce

**Sea Bass Fillet**, Tenderstem Broccoli, Bubble & Squeak and Beurre Blanc Sauce, Caramelised Lemon

**Summer Vegetable Risotto with Asparagus**, Peas, Broad Beans, Carrot, Tenderstem and Tomato, topped with Rocket, Parmesan & Chilli Oil (V)

**Ras el Hanout Lamb Rump**, Chickpea & Mint Puree, Moroccan Cous Cous, Mint & Lime Yoghurt



### **Something Sweet (or Savoury)**

**Lemon Tart**, Tart, Raspberry and White Chocolate Eton Mess, Lemon Curd

**Sticky Toffee Pudding**, Toffee Sauce & Vanilla Ice Cream

**Banoffee Pie**, Clotted Cream & Chocolate Sauce

**Passion Fruit & Mango Pavlova**, Mango & Coconut Salsa

**Dark Chocolate Crème Brulee**, Cherry Compote & Amaretto Biscuit

Sauce

**Trio of Chocolate Truffle Mousse**, Caramelised Orange, Thyme Scented Shortbread

**Plum Crumble Tart**, Vanilla Mascarpone Cream, Praline

**Honey & Ginger Cheesecake**, Ginger Wine Syrup

**Chocolate & Orange Brioche Bread & Butter Pudding** with Orange Custard Sauce

**Coffee Crème Brulee**, Caramelized Orange, Shortbread Biscuit

**Glazed Apple Tart** with Vanilla Cream & Toffee Sauce

**Baked Orange and Vanilla Cheesecake**, Lime Scented Meringue, Mango Coulis

**Caramel Profiteroles**, Pistachio Ice Cream

**Local Cheeseboard**, **Homemade Chutney**, Quince Paste & Artisan Biscuits and Breads

Our dishes detailed here are of course samples, however we do recognise that you may well have a favourite dish or recipe that you would like to see at your event.

We will be delighted to meet with you to design a bespoke alternative to suit your requirements.

The Wedding Breakfast menu will include as standard a selection of Artisan Breads with Salted Butter, Olive Oil & Balsamic Filter Coffee and Chocolate Truffles